

# **NEW FOR THIS YEAR'S CARNIVAL – CRAFT & PRODUCE COMPETITION**

*Sadly, the 'Wing Flower Show' ceased to run in 1998, so we are bringing a small part back to life at this year's carnival in a marquee.*

We are starting with a few classes to see what response we get – hopefully it will really take off!

*The classes are:*

## **COOKERY**

- Class C1 Apple Pie, double crust  
 C2 Victoria Sandwich – recipe supplied  
 C3 Savoury Flan  
 C4 Shortbread 10" diameter max  
 C5 6 Scones (plain cutter 2"/6cm)  
 C6 1lb jar Strawberry Jam  
 C7 1lb jar Jam other than Strawberry  
 C8 1lb jar Marmalade  
 C9 1lb jar Lemon Curd

## **PLANTS & FLOWERS**

- Class F1 Flowering Pot Plant – pot not to exceed 10"  
 F2 Foliage Pot Plant – pot not to exceed 10"  
 F3 5 Pansies displayed on a saucer  
 F4 3 Roses  
 F5 3 stems of Floribunda Roses  
 F6 Vase of Flowers & Foliage (homegrown)

## **CHILDREN'S**

- Class CH1 Animal made from Fruit and/or Vegetables  
 CH2 Garden on a Seed Tray  
 CH3 6 homemade Biscuits Decorated  
 CH4 Birthday Card – not Computer produced

*All children's classes to be child's own work*

## **FRUIT & VEGETABLES**

- Class V1 Bunch of 3 herbs  
 V2 1 lettuce with roots  
 V3 5 Potatoes  
 V4 3 sticks of Rhubarb  
 V5 10 Raspberries with stalks

## **CRAFT**

- Class H1 A photograph on an animal theme max 10 x 8" may be mounted  
 H2 Birthday Card – any medium  
 H3 Any item of Handicraft i.e. jewellery, patchwork  
 H4 Any item of Needlepoint i.e. Cross-stitch

## **CUPS WILL BE AWARD TO THE EXHIBITOR WITH THE MOST POINTS IN EACH OF THE FIVE CATEGORIES**

**Points 1<sup>st</sup> = 3, 2<sup>nd</sup> = 2, 3<sup>rd</sup> = 1**

### **Winners of each class**

- 1<sup>st</sup> = £5.00**  
**2<sup>nd</sup> = £3.00**  
**3<sup>rd</sup> = £1.00**

***Please cross the classes you wish to enter. Entry fee is 25p per class per person. Fill in details overleaf and return by Wed 12<sup>th</sup> July 2006***

C1	C2	C3	C4	C5	C6	C7
C8	C9	CH1	CH2	CH3	CH4	H1
H2	H3	H4	F1	F2	F3	F4
F5	F6	V1	V2	V3	V4	V5

# RULES FOR ENTRY INTO THE CRAFT & PRODUCE COMPETITION

- 1. Competition is open to Wing residents only**
- Entrance fee is 25p per class per person
- No exhibitor may stage more than one exhibit in each class
- All exhibits must be home-produced
- All handicraft exhibits must have been completed since August 2005
- Please indicate on the entry form if your handicraft is going to be large
- Exhibits to be staged on Saturday morning between 9am - 11am.
- The tent to be cleared by 11.05am for judging.
- The tent will be opened to the public at 1.30pm
- Exhibitors must provide their own paper plates. Vases will be supplied
- The Carnival Committee will not be responsible for damage to or loss of any exhibit, but all reasonable care will be taken.
- Entries should be made on the entry form and posted to Mrs J Freeman, 18 Redwood Drive, Wing by Wed 12<sup>th</sup> July, 2006. Each family entrant should use a separate entry form (either photocopy this sheet or copy the information onto a separate piece of paper)

## SUGGESTIONS TO EXHIBITORS

### The Schedule

An exhibitor should read the schedule very carefully, including all the rules

### Presentation of Produce at the Show

Rhubarb should have the leaf blades removed, not more than 3" of a blade should be left attached to a stalk. Potatoes should be washed and of the same size.

### Cookery

Cover all entries with cling film or place in a plastic bag. Jams - Clear unbranded glass jars, if possible, should be used. Do not use coffee jars. Fill to top of jars, cover with a screw top without waxed disc or cellophane top with a waxed disc. Polish to clear finger marks. Label as to contents and date.

### Recipe for Victoria Sponge

*6ozs butter or margarine; 6ozs self-raising flour; 6ozs caster sugar; 3 eggs (lightly beaten); Raspberry jam to fill; caster sugar for dusting*

Grease and line 2 x 7 inch sandwich tins. Cream together the butter or margarine and sugar until light and fluffy. Add the egg a little at a time, beating well. Fold in the sieved flour.

Divide the mixture between the two tins. Bake for 25-30 minutes in oven at 350°F/Gas mark 4 (fan ovens may need lower heat) until golden brown and springy to touch. When cold, sandwich the two halves together with the jam and sprinkle lightly with caster sugar.

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Name  
Address

Tel No

Child's Age  
(Must be under 11)

Number of classes entered

Amount Enclosed £

Please send to Mrs J Freeman, 18 Redwood Drive, Wing, LU7 OTA by Wednesday 12<sup>th</sup> July 2006